

PONDEROSA

LOUNGE & GRILL

STARTERS

Spicy Buffalo Chicken Dip 10.50

Blend of three cheeses, chicken breast and hot pepper sauce. Served warm with tortilla chips.

Coconut Shrimp 13.99

Crunchy coconut shrimp lightly fried and served with a spicy orange dipping sauce.

Chicken Wings 13.50

10 wings tossed in any one of our three sauces. Choose from: jalapeño whiskey, BBQ or buffalo style. Served plain or Cajun.

Spinach Artichoke Dip 8.99

Served warm with freshly made tortilla chips.

Ponderosa Nachos 14.50

A mountain of freshly made tortilla chips layered with seasoned ground beef, refried beans, diced tomatoes, green onions and black olives, piled high and topped with melted cheese and sour cream.

Add guacamole 2.95

Pretzel Rolls with Beer Cheese Dip 11.25

Three classic Bavarian pretzel rolls served with an ale infused cheese dip.

Steak Bites with Bleu Cheese Fondue 14.99

Tenderloin steak tips grilled. Served with an ale infused bleu cheese dipping sauce.

Deep Fried Mac 'n Cheese 11.50

Bacon macaroni and cheese lightly battered and deep fried. Served with homemade marinara sauce.

Crispy Calamari 10.95

Lightly dusted calamari rings and tentacles, flash fried, served with lemon, cocktail and tartar sauces.

Chicken Quesadilla 13.50

Large flour tortilla grilled with Monterey Jack and cheddar cheeses, served with guacamole, sour cream and house-made salsa.

SOUPS & SALADS

Soup of the Day Cup 4 Bowl 5

Pondo Cobb Salad 14.99

Chicken breast, bacon, crumbled bleu cheese, diced tomatoes, avocado and a hardboiled egg served on a bed of crisp lettuce with your choice of dressing.

Classic Chef Salad 13.99

Country ham, house-roasted turkey, cheddar and Swiss cheeses served on a bed of crisp lettuce. Includes tomatoes, cucumbers, sliced eggs, olives and your choice of dressing.

Jubitz Clam Chowder Cup 5 Bowl 6

Small Green Salad 4.50

Iceberg lettuce, grape tomatoes, sliced red onions, cucumbers, crunchy croutons and your choice of dressing.

Caesar Salad 9.50

Crisp romaine lettuce tossed with creamy Caesar dressing, shredded Parmesan cheese and croutons.

Add grilled chicken 5 Add salmon 8

PONDEROSA FAVORITES

All Ponderosa Favorites served with fries; substitute onion rings or tater tots for an additional 1.50

Pondo Burger* 13.99

Stacked with onion rings, two slices of bacon, cheddar cheese, lettuce, tomatoes, pickles and our own BBQ sauce.

Jubitz Jumbo Burger* 18.99

If you're hungry, this is the burger for you! Two 1/2 lb. ground sirloin patties on a sesame bun with Sriracha mayonnaise, caramelized onions and two thick slices of smoked Gouda cheese. Served with lettuce, tomatoes and dill pickle slices.

Spicy Chicken Bites 13.99

Tender breast meat bites deep fried and tossed in your choice of jalapeño whiskey, BBQ or buffalo sauce.

Halibut Fish and Chips 25.99

Battered Pacific halibut served with tartar sauce, lemon and coleslaw.

Cod Fish and Chips 14.99

Three pieces of Alaskan cod fried to a golden brown, served with coleslaw and tartar sauce.

California Chicken Wrap 12.99

Grilled chicken breast strips, Swiss cheese, bacon, lettuce, tomatoes, mayonnaise and guacamole rolled up in a 12" flour tortilla.

Grilled Chicken Sandwich 13.50

Charbroiled 6 oz. boneless, skinless chicken breast with lettuce, tomatoes, mayonnaise, bacon and Swiss cheese on a brioche bun and a dill pickle spear.

MAIN ENTRÉES

All Main Entrées served with the choice of two side dishes, except pasta entrées which come with a choice of soup or small green salad.

Filet Mignon* 28.99

A 7-oz. filet mignon charbroiled to your liking.

Fresh Herb Encrusted Salmon ♥ 16.50

A 5-oz. salmon fillet seared with fresh parsley, tarragon and chives. (466 cal)

Coconut Prawns 18.99

10 large coconut prawns deep fried and served with a spicy orange dipping sauce.

Crispy Chicken Pasta Alfredo 15.99

Crispy chicken tenderloin tossed with our homemade Alfredo sauce, fresh diced tomatoes, penne pasta and topped with Parmesan cheese. Served with a slice of garlic toast.

Cajun Shrimp Pasta 17.50

Eight large shrimp sautéed with diced tomatoes and Cajun spice. Tossed with penne pasta and homemade Alfredo sauce and topped with grated Parmesan cheese. Served with a slice of garlic toast.

Chicken Fried Steak 16.50

Hand-breaded cube steak topped with country sausage gravy.

Grilled Pork Loin Chops 15.50

Boneless pork loin medallions lightly floured and grilled. Topped with a sumptuous mushroom marsala sauce.

Jubitz Mixed Grill* 25.99

Charbroiled 7 oz. top sirloin steak with garlic butter, 5 oz. boneless pork loin chop grilled and a 4 oz. boneless, skinless chicken breast broiled and topped with a mushroom Marsala sauce.

Herb Crusted Prime Rib* Cowgirl Cut 10-oz 21.99 Cowboy Cut 14-oz 25.99

Slow cooked with our own blend of seasonings. Served with warm au jus and creamed horseradish sauce.

New York Strip Loin Steak* Cowgirl Cut 8-oz 18.99 Cowboy Cut 16-oz 28.99

In-house, hand-cut choice New York steak grilled to order, topped with garlic butter.

SIDES

Small Green Salad — French Fries — Rice Pilaf — Sweet Corn
Steamed Broccoli — Yukon Gold Mashed Potatoes — Soup of the Day — Baked Potato (loaded add 2.00)

♥ Healthy choice with fewer calories

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

DRAFT BEERS



Coors Light	Stella Artois	Hop Valley Vanilla Infused Porter	Lagunitas IPA
Budweiser	2 Towns Cider	Modelo Negra	Widmer Hefeweizen
Bud Light	Sam Adams Seasonal	Mac & Jack's Amber	10 Barrel IPA
Pabst Blue Ribbon — PBR	Mirror Pond Pale Ale	Lagunitas Little Sump'in Sump'in Ale	Boneyard IPA
Guinness	Blue Moon	Breakside Pilsner	Elysian Space Dust IPA

SIGNATURE DRINKS



The Saddle

Crown Royal® Whisky, pineapple juice and coconut cream shaken and poured over ice. Garnished with a pineapple slice.

Moscow Mule Wrangler

Smirnoff® Vodka mixed with ginger beer over ice. Topped off with a fresh lime.

Sidecar

Crown Royal® Whisky and triple sec shaken and served over ice with a lemon.

Cowgirl Crush

Smirnoff® Pomegranate Vodka, muddled oranges, tonic, Sprite and a splash of cranberry juice.

2 Step Tini

Smirnoff® Peach Vodka, triple sec, muddled with fresh oranges, topped with sweet & sour and served with a sweet sugar rim.

Vanilla Cowgirl

Jack Daniel's® Whiskey, vanilla extract and Pepsi®. Topped with a maraschino cherry.

Long Island Lasso

Vodka, gin, rum and triple sec lassoed in a tall glass. Topped with sour and Pepsi®.

Cowboy Roy

Vodka, grenadine and orange juice mixed with ginger ale. Garnished with a lemon peel.

Texas Widebrim

Baileys Irish Cream, Amaretto, half & half and 151 Rum blended. Topped with whipped cream.

WINES



Erath Pinot Noir	14 Hands Cabernet
Erath Pinot Gris	14 Hands Merlot
Chateau St. Michelle Chardonnay	White Zinfendal

PONDEROSA PAST



Since 1969, the Ponderosa Lounge & Grill has been a stage for live music. Over the years, the Ponderosa Lounge & Grill has hosted local, regional and national talent, including:

Collin Raye		Trent Willmon	Nov 2004	Aaron Lewis	May 2011
Brad Paisley	June 1998	David Lee Murphy	Mar 2005	Craig Campbell	Feb 2012
Phil Vassar	Mar 2000	Jamie O'Neal	Apr 2005	Easton Corbin	Feb 2012
Black Hawk	June 2000	Julie Roberts	Apr 2005	Lee Brice	Feb 2012
Travis Tritt	July 2000	Billy Currington	May 2005	Jana Kramer	Oct 2012
The Warren Brothers	Aug 2000	Jason Aldean	Sept 2005	Thomas Rhett	Feb 2013
Keith Urban	Sept 2000	Miranda Lambert	Oct 2005	Kacey Musgraves	July 2013
Darryl Worley	Mar 2001	Little Big Town	May 2006	Jon Pardi	Oct 2013
Chely Wright	May 2001	Emerson Drive	Aug 2006	Parmalee	Oct 2013
Blake Shelton	Dec 2001	Eric Church	Nov 2006	Colt Ford	Dec 2013
Chris Cagle	Feb 2002	Heartland	Feb 2007	The Swon Brothers	Feb 2014
Andy Griggs	May 2002	Luke Bryan	Apr 2007	Jo Dee Messina	Mar 2014
Brooks & Dunn	May 2002	Chas Collins	Jan 2010	Cowboy Troy	May 2014
Kevin Denney	Nov 2002	Justin Moore	Apr 2010	Dan & Shay	Sep 2014
Jimmy Wayne	Mar 2003	Jack Ingram	Sept 2010	Bryan White	Oct 2014
Dierks Bentley	Oct 2003	Kevin Fowler	Sept 2010	Wade Hayes	Nov 2014
Craig Morgan	Mar 2004	Matt Kennon	Sept 2010	Moonshine Bandits	Dec 2014
Josh Turner	Mar 2004	James Otto	Nov 2010	Michael Ray	July 2015
Sherrié Austin	Mar 2004	Kip Moore	Mar 2011	Love & Theft	June 2016
Josh Gracin	Oct 2004				



PonderosaLounge.com

